

Announcing:

Lindemans GingerGueuze Lambic

Botanical Release No. 002

ONE-TIME RELEASE - LIMITED QUANTITIES - TRUE STORY

Seattle, Nov. 1, 2017: Lindemans Brewery and Merchant du Vin are pleased to announce that the latest masterpiece from Lindemans, **Lindemans GingerGueuze Lambic**, will become available across the USA during the month of November. Look for elegant 750 mL bottles, with beautiful graphics screen-printed right on the glass.

Breaking the mold among existing beer styles, Lindemans developed a line of small batch botanical lambics. These experimental blends test the limits of their master blender, and present the pinnacle of sour beer artistry. **GingerGueuze** is based on a blend of 12-month-old lambic with two- to three-year-old lambic, fermented in oak with fresh ginger. (GingerGueuze follows the first USA botanical release, last year's **Lindemans/Mikkeller SpontanBasil**.)

Bottle conditioned for perfect soft carbonation, GingerGueuze has a hazy golden color and combines the sourness of lambic with the enticing flavor and heady aroma of fresh ginger. It's an ideal aperitif, or try alongside dishes that feature ginger. For a compelling contrast, serve GingerGueuze alongside rich, deeply flavored foods. Paired with a Thanksgiving dinner, GingerGueuze will make your holiday even more memorable!

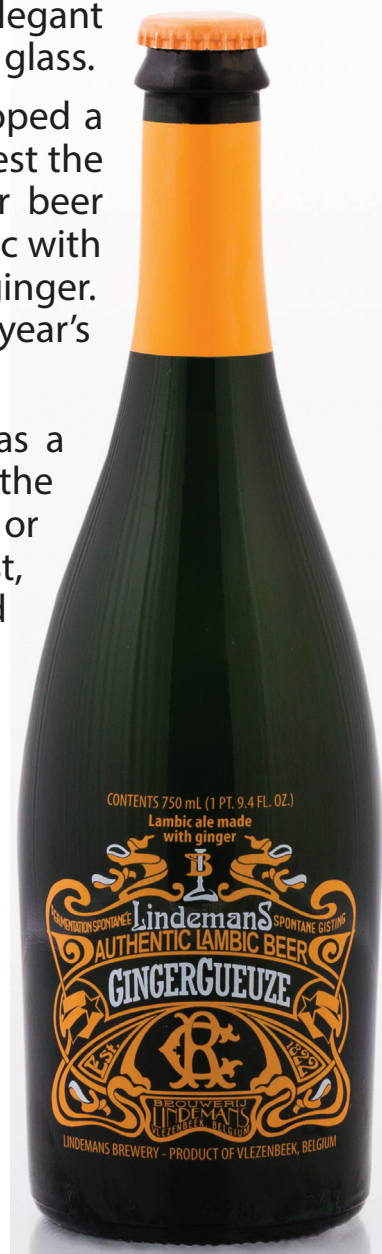
Lindemans Brewery, located in the village of Vlezenbeek in the heart of Belgium's lambic region, was established in 1822 and is still family-owned. Lindemans fruit lambics, including **Framboise** (raspberry), **Pêche** (peach), and **Strawberry** (introduced just this year) are fruit beer category leaders in the US; their traditional Cuvée René Oude Gueuze and Cuvée René Oude Kriek set the global standard for these historical beer varieties.

ABV: 6.0% - OG: 1.054 - IBU: about 12

@MerchantDuVin



#GingerGueuze



Merchant du Vin imports Samuel Smith from England; Traquair House from Scotland; Ayinger and the organic beers of Pinkus from Germany. Our offerings from Belgium include Lindemans lambics, Du Bocq, and Green's gluten-free beers as well as the Trappist breweries of Orval, Westmalle, & Rochefort.

To help you find them, we have a retailer search on our website.

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**Merchant
du Vin**

Merchant du Vin, Specialty Beer Importers Since 1978

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